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ABSTRACT

As set forth in this manual, the regulations for child day care centers operated by religious bodies or groups constitute the minimum requirements to be met and maintained by each such facility in South Carolina. Regulation 114-5-20 sets out definitions and procedures for preapplication consultation, original registration, inspection, and continuation of registration and inspection. In addition, this regulation specifies provisions for registration and inspection, and consultation and inspection. Regulation 114-5-21 enunciates standards concerning health and life safety. Regulations specifically focus on health of children and staff; health practices regarding children, food, and sleeping and resting equipment; safety provisions; environmental sanitation; and fire safety. (RH)

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REGULATIONS FOR CHILD DAY CARE CENTERS OPERATED BY RELIGIOUS BODIES OR GROUPS

SOUTH CAROLINA DEPARTMENT OF SOCIAL SERVICES

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FOREWORD

The regulations for child day care centers operated by religious bodies or groups set forth in this manual constitute the minimum requirements to be met and maintained by each such facility in South Carolina.

These regulations were developed by the Advisory Committee on the Regulation of Child Day Care Facilities, established under law, and the staff of the Division of Child Development, South Carolina Department of Social Services. Procedures stipulated under law regarding public comment, public hearings and legislative review and approval were followed.

The regulations which are not bracketed in this manual have been in effect since legislative approval on June 11, 1982. Bracketed amendments to section 114-5-20 became effective as of the date of their publication in the State Register on June 24, 1983.

6/24/83

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Chapter 114 - Department of Social Services

Statutory Authority: S. C. Code, 1976 § 43-1-80; § [20-7-2980]

The Department of Social Services has adopted the following regulations. These regulations supercede and render all preceding regulations for child day care facilities null and void.

114-5-20 Child Day Care Centers Operated by Religious Bodies and Groups (Provide care for thirteen or more children) - Definitions and Procedures.

A. Definitions.

(1) Terms used in South Carolina Regulations, Chapter 114, Article 5, Part A, shall be all definitions cited in S. C. Code 1976, § [20-7-2700] in addition to the definitions which follow:

(2) Overnight care - care provided to children by the facilities defined in these regulations from 12:01 a.m. to 6:00 a.m.

(3) Center director - the staff employee or the designee who administers or supervises a specific child day care center program.

(4) Staff - full-time and part-time employees.

(5) Parent - the person legally responsible for the child.

(6) Facilities operated by religious bodies or groups - child day care centers and group day care homes owned and operated by a local church congregation, or an established religious denomination, or a religious college or university which does not receive state or federal financial assistance for day care services.

B. Procedures for Pre-application Consultation.

(1) Facilities owned and operated by a local church congregation,

established religious denomination, religious college or university which do not receive state or federal financial assistance for day care services may secure information about the registration and inspection process for a child day care center or group day care home by contacting the Department of Social Services.

(2) Facilities owned and operated by a local church congregation, established religious denomination, religious college or university which receive funds through the state or federal government or which voluntarily elect to come under licensing may secure information about the licensing process by contacting the Department of Social Services.

(3) If the operator of facilities owned and operated by religious bodies described under item (1) above elects to become licensed rather than registered, a request for licensing shall be put in writing and submitted to the Department of Social Services.

C. Procedures for Original Registration and Inspection.

(1) The applicant shall complete the appropriate number of application forms and return to the Department of Social Services.

(2) Upon receipt of the application forms, the department representative shall request health and fire safety inspections.

(3) Health and fire safety officials shall inspect the facility to determine compliance with health and fire safety regulations and shall put in writing on appropriate forms the results of their inspection. If there be no local health and fire safety agencies to conduct the inspection, then the appropriate state agency shall conduct the inspection.

(4) The department shall review the registration materials and take one of the following courses of action.

(a) A letter of registration, signed by the Commissioner, shall be sent directly to the facility to the person who signed the application form stating that the facility is in compliance with all applicable regulations and the provisions of law and is registered with the department.

(b) If health and fire safety inspectors cite deficiencies, and the department has by means of a statute the legal authority to issue provisional registrations then, a provisional registration (non-renewable) shall be granted to the facility for a period within which the deficiencies must be corrected but not to exceed a maximum of one year when the following conditions exist: the necessary corrections can and will be made, and the deviations do not seriously threaten the health and safety of the children.

(c) If the facility cannot be registered due to fire safety and health deficiencies, the department shall advise the person who signed the application of the deficiencies which have to be corrected before the department can register the facility and provide time frames for correction.

D. Procedures for Continuation of Registration and Inspection.

(1) At least annually thereafter and more often if necessary to insure compliance with health and fire safety regulations, the department shall request that the local health and fire safety agencies conduct an inspection of the facility. If there be no local health and fire safety agencies to conduct the inspection, then the appropriate state agency shall conduct the inspection.

(2) The department shall review the inspection reports and take one of the following courses of action.

(a) A letter of registration, signed by the Commissioner, shall be sent directly to the facility to the person who signed the application form, stating that the facility is in compliance with all applicable regulations and the provisions of law and is registered with the department.

(b) If the facility cannot be registered due to fire safety and health deficiencies, the department shall advise the person who signed the application of the deficiencies which have to be corrected before the department can register the facility and provide time frames for correction.

E. Provisions of Registration and Inspection.

(1) Letters of registration sent by the department to facilities subject under law to registration and inspection shall be valid for one year from the date on the letter.

(2) Registration shall be automatically terminated when the facility changes its location.

F. Consultation and Inspections.

(1) A representative of the Department of Social Services may visit the facility under any of the following conditions.

(a) The facility requests in writing that a department representative visit to discuss problems related to the applicable regulations or other matters of concern.

(b) The facility has not applied for registration to the department, as mandated by law.

(c) There has been an allegation of child abuse in the facility.

(2) Fire safety or health officials may visit the facility under the following conditions:

(a) When there is a complaint against the facility citing violations of the health and fire safety regulations which threaten serious harm to the children;

(b) When verification is needed that deficiencies cited by fire safety and health officials have been corrected.

114-5-21 Child Day Care Centers Operated by Religious Bodies or Groups - Health and Life Safety.

A. Personal Health of Children and Staff.

(1) A health record shall be maintained in the facility for each child enrolled. Each record shall include all of the following information:

(a) Parent's statement of the child's health at the time of his admission to the day care center;

(b) Written verification that the center director or staff designee has been shown by the parent(s) the immunization card of each preschool child at the time of enrollment, every six months thereafter for children under two, and annually for children ages two through six. This written verification shall indicate that required immunizations are completed, in process, or that the appropriate official has provided written proof that the child meets exemption requirements. Refer to the following page for recommended schedules for immunizations.

TABLE I

RECOMMENDED SCHEDULE FOR ACTIVE IMMUNIZATION OF NORMAL INFANTS AND CHILDREN

	Age	Preparations
Primary Series	2 Months	DTP - TOPV
	4 Months	DTP - TOPV
	6 Months	DTP - TOPV[1]
	15 Months	Measles, Mumps & Rubella
	18 Months	DTP - TOPV
Booster	4-6 Years	DTP - TOPV
	14-16 Years	Td (Adult), Repeat Every 10 years

ABBREVIATIONS: DTP - Diphtheria, Tetanus & Pertussis
TOPV - Trivalent Oral Polio Vaccine
Td - Tetanus Diphtheria

TABLE II

PRIMARY IMMUNIZATION FOR CHILDREN THROUGH FIVE (5) YEARS OF AGE NOT IMMUNIZED ACCORDING TO TABLE I

	Interval	Preparations
Primary Series	First Visit	DTP - TOPV[2]
	1 Month After First Visit	Measles, Mumps & Rubella[2]
	1 Month After Second Visit	DTP - TOPV
	2 Months After Third Visit	DTP - TOPV[1]
Booster	6-12 Months After Last Dose and Before School	DTP - TOPV
	Every 10 years	Td (Adult)

1 This third dose of primary series TOPV is optional in the United States. It should not be given in South Carolina unless there is a history of vomiting and diarrhea suggestive of viral gastroenteritis occurring 5 to 7 days after polio immunization. The reason for administering this dose should be documented on the immunization record.

2 Health providers may choose to alter the sequence of these schedules if specific infections are prevalent at the time. Thus, M-M-R may be given along with DTP (or Td) (Adult), TOPV and the Tuberculin Skin Test (e.g. measles prevalent in the community, etc.).

(c) Other health information as deemed necessary by the staff of the facility and parent(s).

(2) The operator shall maintain health records in the facility on each staff person in conformity with the health requirements of 114-5-21, A, (3) below.

(3) Written evidence shall be required from each staff member verifying that his health is satisfactory and would not interfere with his effective functioning in the center.

(a) Each staff member shall:

(i) Complete the medical statement provided by the department, verifying whether his health has caused any recent concern and that his current health status is satisfactory;,

(ii) Review with the day care operator at the time of employment the information he has provided on the medical statement.

(b) The operator shall maintain on file in the facility the medical statements obtained from all staff persons at the time of employment and shall update them as necessary.

(c) The operator shall keep on file in the facility written evidence from a physician or health resource attesting that each staff person was free from communicable tuberculosis at the time of employment and subsequently according to state statute.

(d) Each caregiver with an identified health problem shall obtain a written statement from a physician or health resource that he has sufficient good health to care for children.

(2) All volunteers shall be subject to the same health requirements as are applicable to paid staff members.

(3) All staff when in the day care center shall follow the health and hygienic practices cited below to protect the health of the children and other staff.

(a) Staff shall wash their hands with soap and water before food preparation or service and after assisting with toileting or diapering.

(b) No person who is known to be afflicted with any disease in a communicable form, or who is a known carrier of such a disease, or who is afflicted with boils, infected wounds or sores, shall work in any capacity in a day care center in which there is likelihood of such person transmitting disease or infection to other individuals.

B. Health Practices Regarding Children.

(1) When used by the children in attendance, toilet articles such as combs, brushes, toothbrushes, towels and washcloths shall be individually provided and plainly identified.

(2) The center director and caregivers shall follow the good hygienic practices with the children cited below.

(a) Facilities caring for infants shall provide a surface with a clean covering for each changing process.

(b) Wet or soiled clothing shall be changed immediately.

(c) Faces and hands of children shall be thoroughly washed before and after meals.

(d) Hands of children shall be washed after toileting.

(3) The day care center shall have provisions for emergency medical care of children who may require treatment away from the day care setting, such as an arrangement with the emergency room at the hospital or with the public health department or a local physician.

(4) The authority and procedures for administering medication to children shall be clearly defined as follows.

(a) Medication or special medical procedures shall be administered to a child only when there is written request from the parent(s).

(b) Prescription drugs and other medications required by the children shall be properly labelled with the child's name and dosage schedule and kept in a location inaccessible to the children.

(c) Medication or special medical procedures shall be administered by the center director or other responsible person qualified to read and follow the necessary directions.

(d) Non-prescription medication may be administered to a child if the dosage is specified in writing by the parent.

(5) First aid supplies shall be available for the treatment of minor cuts and abrasions and shall be stored in a location inaccessible to the children.

C. Food.

(1) Food of a quantity, variety and quality to meet the daily nutritional needs of the children during whatever part of the twenty-four hour day they are in the center shall be provided as follows.

(a) Regular meals and snacks with no more than four hours between food services shall be provided during the period from 6:00 a. m. to 9:00 p. m.

(b) Milk or full strength fruit or vegetable juice shall be served at least once a day.

(c) If food is provided by the facility, daily menus shall be plainly posted in the day care center.

(2) The day care center shall have safe drinking water readily accessible to children of all ages.

(3) When formula, juice and baby food served in a baby bottle is provided by the parent(s), it shall be fully prepared and packaged (ready-to-feed) and identified for the appropriate child at the child's home and provided daily by the parent(s) or guardian.

(4) When formula, juice and baby food served in a baby bottle is provided by the facility, it shall be prepared in a safe and wholesome manner using at least one of the heating methods described below:

(a) Aseptic Method.

(i) Put clean bottles, nipples, caps, collars, spoon, can opener, measuring pitcher and tongs on a rack or clean cloth in the bottom of a large pan;

(ii) Fill the pan with water, cover and place over heat and boil for five minutes;

(iii) In another clean pan, pour water to be used, boil covered for five minutes and cool before using;

(iv) Wash milk or juice can or bottle with soap and water and rinse and dry;

(v) Using boiled can opener, open can or bottle;

(vi) After mixing fluids, pour into boiled bottles;

(vii) Using tongs, put nipples, collars and caps on bottles and refrigerate until needed.

(b) Terminal Heating Method.

(i) Wash nursing bottles, caps, nipples, collars, measuring spoons, can opener, pitcher and any other item to be used in soap and rinse well;

(ii) Mix liquid in measuring pitcher;

(iii) Pour into clean bottles;

(iv) Put nipples, collars and caps on loosely;

(v) Put bottles on wire rack or on clean cloth in a kettle, add three inches of water and place kettle over heat;

(vi) Cover kettle with lid when it starts to boil and boil twenty-five minutes;

(vii) After twenty-five minutes, remove from heat and cool;

(viii) When cool enough to touch, tighten caps and refrigerate until needed.

(5) In facilities offering care to infants, the following requirements regarding protection of food and drink shall be met.

(a) Any excess formula or juice shall be discarded after each feeding.

(b) Formula and juice which require refrigeration, and baby food after opening and re-covering, shall be identified for the appropriate child and shall be refrigerated at 45° Fahrenheit or below.

D. Sleeping and Resting Equipment.

The operator shall provide individual, comfortable and sanitary sleeping and resting equipment and comply with the requirements below.

(1) Sleeping and resting equipment for daytime rest and nap periods shall be as follows.

(a) A separate bed, cot, crib or mat shall be assigned to each child that takes a nap.

(b) If mats are used, they shall be made of waterproof, washable material and shall be stored and handled in such a manner that the sleeping surface does not contact the floor.

(c) If linen is provided, it shall be clean and provided on an individual basis.

(2) Sleeping equipment for overnight care shall be as follows.

(a) A bed or cot shall be provided with the size of the bed or cot appropriate to the age and size of the user.

(b) If a mattress is provided, it shall be equipped with a waterproof cover or protector.

(c) Individual, clean linen shall be provided for each user.

(d) Covering, blankets or quilts shall be available, as necessary.

(3) Placement of beds, cots, cribs or mats shall allow staff to have ready access to each child.

E. Safety Provisions.

(1) The operator shall provide premises which minimize the risk of accidental injury and comply with the following requirements.

(a) The center shall be located in an area as reasonably free of safety hazards as possible.

(b) If the location of the facility is readily accessible to streets or highways or is otherwise dangerous, outdoor recreational areas shall be protected by fencing at least four feet high.

(c) Landings shall be provided beyond each exterior door and gates beyond interior doors opening onto a stairway.

(d) Where clear glass less than thirty-two inches above floor level is used in exterior windows or doors, the glass shall be of safety grade.

(2) The following emergency numbers shall be posted by the telephone:

(a) Ambulance service;

(b) Police department;

(c) Fire department;

(d) Poison control center.

(3) Other emergency numbers available near the telephone shall include:

(a) The number of the physician designated by the parent(s);

(b) Home and business numbers of the parent(s) or person(s) responsible for the children;

(c) Emergency numbers to notify family and/or physician of staff members.

(4) The operator shall minimize the hazards and risk presented by equipment as follows.

(a) Indoor equipment, furnishings and toys shall be of safe construction, free from sharp edges and clean.

(b) No toy accessible to infants and toddlers shall be small enough to swallow.

(c) Outdoor play equipment shall be free of jagged edges, made of durable nonpoisonous material and sturdy. Stationary outdoor equipment shall be firmly anchored.

(d) All equipment shall be repaired as needed.

(e) When cribs, playpens or feeding chairs are acquired after December 28, 1976, they shall meet the minimum safety requirements developed by the United States Consumer Product Safety Commission.

(f) Requirements regarding seat heights for feeding chairs are as follows.

(i) In facilities licensed/approved after the effective date of these regulations, the seats of feeding chairs shall be no more than sixteen inches above the floor.

(ii) In facilities licensed/approved prior to the effective date of these regulations, the operator shall replace worn out high chairs or other similar equipment with feeding chairs which have seats no more than sixteen inches above the floor.

(g) If a swimming pool, wading pool, or spray pool is part of the equipment of the facility, the operator shall conform to the rules and regulations promulgated by the South Carolina Department of Health and Environmental Control for the construction, maintenance and use of such equipment.

(h) The operator shall make pools inaccessible to persons in care except when closely supervised by the staff.

F. Environmental Sanitation.

(1) The operator shall provide premises which safeguard the health and safety of [illegible] children as cited below.

(a) The premises shall be located in an area as reasonably free as possible from health hazards, such as deep, open drainage ditches, unprotected wells and other natural or man-made obstacles.

(b) The area shall be properly drained.

(c) Traffic protection with safe entrances, exits, loading and unloading areas shall be provided where traffic density requires.

(d) Outdoor areas shall be kept neat, clean and free of glass and other hazardous objects.

(e) Measures for the control of insects, rodents and other vermin shall be applied to prevent harborage, breeding and infestation of the premises.

(f) Animals which present no apparent threat to health and safety shall be permitted, provided they are properly housed, fed and cared for, and have rabies innoculations, as appropriate.

(2) Buildings shall be equipped and maintained as follows in order to protect the health and safety of the users.

(a) There shall be sufficient, safe lighting for individual activities, including lights in corridors and bathrooms, with lighting in work areas never less than thirty foot candles.

(b) Floors shall have smooth, washable surfaces and shall be kept clean, in good repair and free from hazards.

(c) If carpeting is used, it shall be cleaned regularly and repaired if torn.

(d) All possible safeguards shall be taken in the matter of floor covering and maintenance so that the danger of falling is minimized.

(e) Walls and ceilings shall be in sound condition and kept clean.

(f) Interior and exterior surfaces shall be free of lead based paint.

(g) Walls in food service and toilet areas shall be non-absorbent, washable surfaces to the highest level of splash.

(h) Operable windows shall be protected against insects or shall remain closed.

(i) Handrails which are located not less than thirty inches nor more than thirty-six inches from the floor or steps shall be provided on all steps (two steps or more) and ramps with an incline elevation of more than twelve inches.

(j) All porches, walkways and recreational areas which are elevated twelve inches or more shall have barriers thirty-six inches in height to prevent falls.

(k) Outside stairs, walkways, ramps and porches shall be maintained free from accumulation of ice or snow.

(l) All glass doors or sliding patio doors shall have decals applied at the average eye level of persons being cared for in the facility.

(m) Cleaning materials and supplies shall be stored in a location inaccessible to those in care.

(n) All toxic chemicals, medicine and other harmful agents shall be inaccessible to children.

(o) Medicines shall be stored in a separate location from toxic chemicals and other harmful agents.

(3) The operator shall provide sufficient number and types of toileting and lavatory facilities as follows.

(a) Toilet units shall be provided at the ratio of one toilet for every twenty persons or fraction thereof, not including children under three years of age.

(b) If urinals are provided for boys, they shall be counted as one-half toilet, provided flush toilets are also available.

(c) Trough urinals, if used, shall be counted on the basis of eighteen inches of length being adequate for one boy.

(d) One lavatory or washbasin, conveniently located in the facility, shall be provided for every forty persons or fraction thereof.

(e) If child-size toilets and lavatories are not installed, safe step stools shall be provided to allow standard-sized toilets and lavatories to be used.

(f) Each toilet room shall have an operable and screened window of not less than three square feet or shall be mechanically ventilated to the outside.

(g) Bath and toilet rooms shall be clean and in good repair.

(h) All bathroom floors shall be covered with non-absorbent covering.

(i) Water under pressure, soap and individual towels shall be provided.

(j) Hot water is not required in bathrooms or toilet rooms in child day care facilities. Where hot water is provided, the temperature shall not exceed 120° Fahrenheit.

(k) Any toilet room with at least one toilet and lavatory shall have not less than fifteen square feet of floor space.

(l) Feces shall be disposed of through the sewerage system and soiled diapers placed in a plastic lined, covered, leakproof container which shall be emptied and cleaned daily.

(4) The water supply shall meet the bacteriological, chemical and physical requirements of the South Carolina Department of Health and Environmental Control as follows.

(a) Water shall be accessible from an approved source of supply in adequate amounts under pressure.

(b) If an on-site water supply is used, the operator shall obtain approval from the South Carolina Department of Health and Environmental Control to insure safe location, construction and proper maintenance of the system.

(c) Drinking fountains, if provided, shall be of a sanitary angle-jet design, properly regulated and maintained and there shall be no possibility of the mouth or nose becoming submerged.

(d) The use of "common drinking cups" is prohibited.

(e) Disposable cups, if used, shall be stored in a manner which will prevent contamination.

(f) Ice used for any purpose shall be made from water from an approved source and handled and stored in a sanitary manner.

(5) The day care center shall follow approved sanitary methods for disposal of solid wastes, as cited below.

(a) Refuse shall be stored in containers, rooms or designated areas in an approved manner.

(b) Garbage and other putrid material shall be stored in durable, rust-resistant, nonabsorbent, watertight, airtight, rodentproof, easily cleaned containers.

(c) All solid wastes shall be disposed of at sufficient frequencies and manner so as not to create a rodent, insect or other vermin problem.

(6) The day care center shall follow approved sanitary methods for disposal of liquid wastes, as cited below.

(a) All sewerage and liquid waste shall be disposed of in a manner not to create a public health hazard and by sanitary methods approved by the local health officials.

(b) Where public sewerage systems are provided, they shall be used.

(7) The operator shall provide sanitary soap and towels in the food preparation area.

(8) All food and drink shall be prepared, served and stored so that sanitary cooking methods are observed, nutrients retained and spoilage prevented, as cited below.

(a) The operator shall provide refrigeration units and insulated facilities as needed to assure the maintenance of all food at 45° Fahrenheit or below except during preparation and service.

(b) Frozen food shall be kept frozen and thawed only at refrigerator temperatures of 45° Fahrenheit or below, or under cool, potable running water (70° Fahrenheit or below), or quick-thawed as part of the cooking process.

(c) Thermometers shall be placed in all cooling units to insure proper maintenance of temperatures.

(d) Food stored in the refrigerator shall be covered.

(e) Containers of food shall be stored above the floor, on clean surfaces, in such a manner as to be protected from splash and other contamination.

(f) Food not subject to further washing or cooking before serving shall be stored in such a manner as to be protected against contamination from food requiring washing or cooking.

(g) The use of home canned foods shall not be permitted.

(h) Utensils, such as forks, knives, tongs, spoons or scoops shall be provided and used to minimize handling of food at all points where food is prepared.

(i) No person who is known to be afflicted with any disease in a communicable form, or who is a known carrier of such a disease, or who is afflicted with boils, infected wounds, sores, or an acute respiratory infection, shall work in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces with pathogenic organisms or a likelihood of transmitting disease to other individuals.

(j) The following requirements shall be met when it is necessary to provide meals through a catering service.

(i) Catered meals shall be obtained from a food service establishment approved by the South Carolina Department of Health and Environmental Control.

(ii) Disposable eating and drinking utensils shall be used to serve catered meals or food, if adequate cleaning and sanitizing equipment is not available.

(iii) The procedures and equipment used for transporting meals shall be approved by the South Carolina Department of Health and Environmental Control.

(9) The following requirements shall be met in regard to the cleaning, storage and handling of utensils and equipment.

(a) After each usage, all tableware shall be thoroughly cleaned to sight and touch.

(b) After each usage, all kitchenware and food contact surfaces used in the preparation, serving and storage of food shall be thoroughly cleaned to sight and touch.

(c) Cooking appliances and cooking devices shall be cleaned as often as necessary and shall be free of encrusted grease deposits and other soil.

(d) Non-food contact surfaces of all equipment, including tables, counters and shelves, shall be cleaned at such frequency as is necessary to be free of accumulations of dust, dirt, food particles and other debris.

(e) Prior to washing, all equipment and utensils shall be pre-flushed or prescraped and, when necessary, presoaked to remove gross food particles and soil.

(f) Effective concentrations of a suitable detergent shall be used in both manual and mechanical dishwashing.

(g) When manual dishwashing is employed, equipment and utensils shall be thoroughly washed in a detergent solution which is kept reasonably clean and then shall be rinsed free of such solution.

(h) When manual dishwashing is employed, utensils shall be immersed for a period of at least one minute in one of the following sanitizing solutions: at least fifty ppm of available chlorine at a temperature not less than 75^{0} Fahrenheit; at least twelve and five-tenths ppm of available iodine in a solution having a pH not higher than five and a temperature of not less than 75^{0} Fahrenheit; at least two hundred ppm quaternary ammonium compound at a temperature not less than 75^{0}

Fahrenheit; any other chemical-sanitizing agent which has been demonstrated to the satisfaction of the health authority to be effective and nontoxic under use conditions, and for which a suitable field test is available.

(i) Such sanitizing agents, in use solutions, shall provide the equivalent bactericidal effect of a solution containing at least fifty ppm of available chlorine at a temperature not less than 75° Fahrenheit.

(j) A two-compartment stainless steel sink is acceptable provided that an additional container is furnished of adequate length, width and depth to immerse all tableware to two-thirds depth for final sanitization.

(k) Dishwashing machines shall not be installed in lieu of the sink described above but if used in addition to the sink shall meet the following requirement: A non-commercial dishwasher shall be approved if operating properly and the water temperature is at least 160° Fahrenheit.

(l) Cleaned and sanitized equipment and utensils shall be handled in such a manner so as to protect food contact surfaces from contamination.

(m) Mops shall not be cleaned or wrung out in sinks used for washing of tableware and utensils.

(n) Cleaned and sanitized utensils shall be stored above the floor in a clean, dry location so that food-contact surfaces are protected from contamination.

(o) Clean spoons, knives and forks shall be picked up and touched only by their handles.

(p) Clean cups, glasses and bowls shall be handled so that fingers and thumbs do not contact inside surfaces or lip-contact surfaces.

(q) Utensils shall be air-dried before being stored in a self-draining position.

(r) Facilities which do not have adequate and effective facilities for cleaning and sanitizing utensils shall use single service articles.

(s) Single service articles shall be stored in closed cartons or containers which protect them from contamination.

(10) Dish tables or drainboards of adequate size for proper handling of soiled utensils prior to washing and for cleaned utensils following rinsing or sanitizing shall be provided.

(11) Food and food supplies shall be protected and prepared as follows.

(a) All food while being stored, prepared or served in facilities shall be protected against contamination.

(b) All perishable food such as fruits and vegetables shall be stored at cool temperatures which protect against spoilage.

(c) All raw fruits and vegetables shall be washed thoroughly (to remove poisonous and toxic material) before being cooked or served or placed in refrigerator.

(d) All cleaning supplies, detergents and other potentially poisonous items shall be stored away from food.

(12) Food shall be prepared and cooked as follows.

(a) Stuffings, poultry and stuffed meats and stuffed poultry shall be heated throughout to a minimum temperature of 165^{0} Fahrenheit with no interruption of the initial cooking process.

(b) Pork and pork products which have not been specially treated to destroy trichinae shall be thoroughly cooked to heat all parts of the meat to at least 150° Fahrenheit.

(c) Potentially hazardous food such as meat salads, potato salad and cream-filled pastries shall be prepared (preferably from chilled products) with a minimum of manual contact and on surfaces and with utensils which are clean and which, prior to use, have been sanitized.

(d) Custards, cream fillings or similar products which are prepared by hot or cold processes shall be kept at safe temperatures except during necessary periods of preparation and service.

(13) Only Grade A pasteurized fluid milk and fluid milk products or Grade A pasteurized dry milk, or evaporated milk shall be used and manufacturer's pasteurized dry milk standards for mixing individual servings shall be observed.

(14) Portions of food once served to an individual shall not be served again.

G. Fire Safety. Child Day Care Centers operated by religious bodies or groups shall comply with the regulations and codes of the State Fire Marshal.